



Lemon Poppy Seed Pancakes



Ingredients, Pancakes:

- 2 Cups all purpose flour
- 3 TBLS granulated sugar
- 1 TBLS baking powder
- ½ tsp salt
- 1 ½ Cups milk
- 2 TBLS vegetable oil
- 1 TBLS butter melted
- 2 TBLS lemon juice
- 1.5 TBLS poppy seeds
- Zest of 1 lemon
- 3 Egg whites

Ingredients, Glaze:

- 2 Cups powdered sugar
- 3-4 TBLS lemon juice
- ½ tsp poppy seeds

Method:

1. In a large mixing bowl, combine flour, granulated sugar, baking powder, and salt.
2. In a separate bowl, combine milk, oil, melted butter, lemon juice, poppy seeds, and lemon zest.
3. Mix well; add all at once to flour mixture.
4. Gently mix until just combined.
5. Beat egg whites until soft peaks form; gently fold into batter.
6. Let batter rest 5 minutes.
7. Pour by ¼ cup onto prepared skillet.
8. Wait until bubbles form on the surface and pop; then flip pancakes until golden brown on both sides.
9. For glaze, combine powdered sugar, lemon juice, and poppy seeds and mix until smooth.
10. Pour over pancakes as desired.